

Rice Dishes

Served with Raita and Gravy

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| 1. Vegetable Biryani Traditional vegetarian dish of curried rice with vegetables, dried fruits and nuts. | 7.95 | 5. India House Biryani Our special Biryani cooked with chicken, lamb, shrimp, vegetables, dried fruits, nuts and broccoli. | 12.95 |
| 2. Chicken Biryani Classic Indian dish of curried rice with chicken, dried fruits, nuts and broccoli. | 8.95 | 6. Peas Pullao Rice cooked with peas, dried fruits and nuts. | 3.95 |
| 3. Lamb Biryani Curried rice with lamb, dried fruits, nuts and broccoli. | 9.95 | 7. Plain Rice | 1.95 |
| 4. Prawn Biryani White shrimp and rice in dried fruits, aromatic spices and broccoli. | 11.95 | | |

Breads

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| 1. Chapati Whole wheat bread from the grill. | 1.95 | 6. Onion Kulcha Fine flour bread, stuffed with onions and herbs. | 2.50 |
| 2. Naan Leavened fine flour bread, soft and fluffy. | 1.95 | 7. Garlic Naan Naan stuffed with fresh garlic and herbs. | 2.50 |
| 3. Paratha Whole wheat bread, butter layered. | 2.25 | 8. Poori Whole wheat puffy bread, deep-fried in vegetable oil. | 2.50 |
| 4. Roti Whole wheat bread baked. | 1.95 | | |
| 5. Aloo Paratha Whole wheat bread, stuffed with potatoes. | 2.50 | | |

Side Orders

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| 1. Raita Homemade whipped yogurt with cucumbers, potatoes and fresh mint. | 1.95 | 3. Mix Pickles | 1.25 |
| 2. Padadam Crisp lentil waler. | 1.50 | 4. Mango Chatney | 1.25 |

Desserts

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| 1. Kulfee Homemade ice cream from reduced milk, almonds and pistachios. | 2.95 | 3. Rasmalai Sponge of homemade cheese in sweet cream sauce. | 2.50 |
| 2. Mango Ice Cream Mango fruit with homemade ice cream. | 2.50 | 4. Kheer Famous Indian rice pudding flavored with rosewater. | 2.50 |

Beverages

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| Lassi Cold refreshing yogurt drink. | 1.95 | Perrier Water | 1.95 |
| Mango Juice | 1.95 | Tea Plain, Masala or Indian Tea boiled with Milk | 1.00 |
| Mango Lassi Mango milk shake | 2.95 | Iced Tea | 1.50 |
| Soda Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda and Lemonade | 1.50 | Coffee Regular or Decaffeinated. | 1.00 |

- Restaurant Hours -

Lunch: Tuesday through Sunday 11:30 AM to 2:30 PM
Dinner: Tuesday through Sunday 5:00 to 10:00 PM
Closed on Monday

*Catering and Take Out Services Available
Sunday Buffet Lunch*

Welcome to



India House RESTAURANT

720 Old Liverpool Road
Liverpool
New York 13088
315-451-1662

Appetizers

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| 1. Vegetable Samosa Two crisp turnovers, stuffed with delicately spiced potatoes, peas and herbs. | 2.50 | 6. Aloo Chaat Diced potatoes in tangy tamarind sauce. | 2.95 |
| 2. Meat Samosa Turnover stuffed with minced lamb, peas and spices. | 2.95 | 7. Shrimp Pakora Shrimp dipped in spiced batter, deep-fried. | 4.95 |
| 3. Vegetable Pakora Assorted vegetable fritters gently seasoned and deep fried. | 2.50 | 8. House Platter Delicious vegetarian or mix appetizer recommended for two. | 6.95 |
| 4. Onion Bhujia Two hot & spicy onion patties breaded and fried. | 2.50 | 9. Paneer Pakora Pieces of homemade cheese, dipped in chickpea flour and fried. | 2.95 |
| 5. Chicken Pakora Chicken fritters breaded and deep fried. | 2.95 | | |

Soups & Salads

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| 1. Dal Soup Yellow lentils soup with spices and flavored with delicate herbs. | 2.25 | 3. Coconut Soup A soup with fresh milk and coconut, served hot with pistachios. | 2.25 |
| 2. Chicken Soup A traditional chicken soup with lentils and spices. | 2.25 | 4. Green Salad Lettuce, tomatoes, green peppers and cucumbers. | 1.50 |

The Tandoor (Clay Oven)

All Tandoor Dishes are served with Rice & Green Salad.

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| 1. Tandoori Chicken Chicken marinated in fresh ground spices, then broiled in the tandoor (half). | 8.50 | 5. Seek Kabab Finger rolls of ground lamb, spiced with fresh ginger. | 9.95 |
| 2. Chicken Tikka Boneless, tender chicken, gently broiled. | 8.95 | 6. House Special Grill Definitely recommended. Tandoori Chicken, Chicken Tikka, Seek Kabab, Boti Kabab and Shrimp. | 12.95 |
| 3. Reshmi Kabab Mild, tender pieces of chicken breast, marinated in a very mild sauce, barbecued on a skewer in the tandoor. | 9.95 | 7. Tandoori Fish Swordfish marinated in an exotic recipe of exciting spices and herbs. Broiled on charcoal. | 12.95 |
| 4. Lamb Kabab Juicy cubes of lamb, broiled to perfection in the tandoor. | 9.95 | 8. Tandoori Prawns Jumbo shrimp seasoned with fresh spices and herbs, baked in the tandoor. | 12.95 |

Vegetables

All Curries are served with Rice.

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| 1. Mix Vegetable Assorted garden fresh vegetables in a traditional onion and tomato sauce. | 7.95 | 9. Baigan Bhartha Roasted eggplant sauteed in onions, tomatoes and green peas. | 8.95 |
| 2. Aloo Gobhi Fresh cauliflower and potatoes, cooked dry in onions, tomatoes and herbs. | 7.95 | 10. Punjabi Dal Black lentils and beans, cooked in onions, tomatoes and cream. | 7.95 |
| 3. Mattar Paneer Fresh homemade cheese, cooked gently with tender garden peas and fresh spices. | 7.95 | 11. Malai Kofta Fresh vegetables and homemade cheeseball cooked in a rich sauce with nuts and cream. | 8.95 |
| 4. Palak Paneer Chunks of homemade cheese in creamed spinach and fresh spices. | 7.95 | 12. Chana Aloo Chick peas and potatoes cooked in fresh spices. | 7.95 |
| 5. Aloo Palak Spinach and potatoes with herbs and spices. | 7.95 | 13. Kadi Pakora Dumplings of mixed vegetables, cooked in chickpea flour, yogurt and mustard sauce. | 7.95 |
| 6. Palak Mushroom Spinach and mushroom with fresh spices. | 7.95 | 14. Paneer Shahi Korma Tender chunks of homemade cheese, cooked with nuts and a touch of cream in fresh herbs and spices. | 8.95 |
| 7. Aloo Mattar Garden fresh green peas and potatoes with fresh spices. | 7.95 | 15. Paneer Masala Tender chunks of homemade cheese, cooked with tomato and butter sauce. | 8.95 |
| 8. Aloo Makhani Diced potatoes cooked in very special tomato and butter sauce. | 7.95 | 16. Paneer Bhuna Chunks of homemade cheese, sauteed in onions, broccoli and green pepper. | 8.95 |

Chef Special

No Substitutions, Please Not Available for Take-Out

India House Vegetarian

Choice of Soup, Samosa and Pakora, Mattar Paneer, Chana Masala, Raita, Naan or Roti, Tea or Coffee

14.95

India House Non-Vegetarian

Choice of Soup, Samosa and Pakora, Tandoori Chicken, Seek Kabab, Chicken Curry, Lamb Curry, Raita, Naan or Roti, Tea or Coffee

16.95

Chicken

All Curries are served with Rice.

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| 1. Chicken Curry Chicken cooked in onions, garlic, ginger and spices. | 7.95 | 7. Chicken Makhani Tandoori chicken breast cooked in tomato and butter sauce. | 8.95 |
| 2. Chicken Mango Chicken cooked in onion, garlic, ginger, mango sauce and broccoli. | 8.95 | 8. Chicken Shahi Korma Tender chicken, delicately cooked in a rich sauce with nuts and cream. | 8.95 |
| 3. Chicken Vindaloo Boneless chicken and potatoes in a highly spiced sauce. | 8.95 | 9. Chicken Palak Boneless chicken cooked with creamed spinach. | 8.95 |
| 4. Chicken Chana Chicken and chick peas cooked together with herbs and spices. | 8.95 | 10. Chicken Mushroom Chicken and mushrooms cooked with onions, herbs and spices. | 8.95 |
| 5. Chicken Paneer Chicken and homemade cheese in onion sauce and spices. | 8.95 | 11. Chicken Tikka Bhuna Chicken tikka cooked dry with browned onions, tomato and bell peppers. | 8.95 |
| 6. Chicken Jalferezi Tender boneless chicken cooked with spring onions, tomatoes, green pepper and broccoli. | 8.95 | 12. Chicken Tikka Masala Tandoori chicken tikka, in a tomato and butter sauce. | 8.95 |

Lamb

All Curries are served with Rice.

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| 1. Lamb Curry Cube of lamb cooked in onion sauce with herbs and spices. | 9.95 | 6. Lamb Vindaloo Lamb and potatoes cooked in a sharply spiced and tangy sauce. | 9.95 |
| 2. Lamb Mushroom Chunks of lamb with mushroom and onion. | 9.95 | 7. Keema Mattar Ground lamb cooked with peas and herbs. | 9.95 |
| 3. Lamb Shahi Korma Tender lamb, in a rich sauce with nuts and cream. | 9.95 | 8. Lamb Kabab Masala Tandoor broiled lamb, cooked in tomato and butter sauce. | 9.95 |
| 4. Lamb Palak Cubes of lamb in creamed spinach. | 9.95 | 9. Lamb Jalferezi Cubes of lamb in gravy with broccoli, tomato, onion and green pepper. | 10.95 |
| 5. Lamb Bhuna Pan-broiled lamb, sauteed in onion, tomatoes, green pepper and broccoli. | 9.95 | 10. Lamb Pasanda Tender lamb cooked in almond sauce. | 10.95 |

Seafood

All Curries are served with Rice.

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| 1. Fish Curry Filet of swordfish cooked in brown onion and tomatoes. | 12.95 | 6. Prawn Vindaloo White shrimp cooked in a highly spiced and tangy sauce. | 12.95 |
| 2. Fish Vindaloo Fresh fish cooked in hot and spicy sauce. | 12.95 | 7. Prawn in Mango Sauce White shrimp cooked in ginger, garlic, broccoli and mango sauce. | 12.95 |
| 3. Prawn Curry Selected white shrimp cooked in our specially prepared curry sauce. | 12.95 | 8. Prawn Palak White shrimp cooked with ginger, garlic and spinach. | 12.95 |
| 4. Prawn Masala White shrimp in tomato and butter sauce. | 12.95 | 9. Prawn Mushroom White shrimp in herbs and spices, cooked with mushrooms and onions. | 12.95 |
| 5. Prawn Bhuna Pan-broiled shrimp sauteed in onion, tomato, green pepper and broccoli. | 12.95 | | |

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